

VALENTINES MENU

2 COURSES - £55

3 COURSES - £65

PRAWN RAVIOLO, SEAFOOD BISQUE

FRENCH ONION SOUP, CRUSTY ARTISAN BREAD

SAFFRON ARANCINI, WILD GARLIC PESTO



CHATEAUBRIAND FOR 2, ROAST TOMATO AND PORTOBELLO MUSHROOM
CHOICE OF SAUCE; PEPPERCORN, BERNAISE, BLUE CHEESE

ROAST PUSSIN, CHICKEN AND WILD GARLIC PRESS, FONDANT POTATO,
SPINACH, CHICKEN JUS

PAN SEARED SOLE, LEMON AND CAPER BUTTER SAUCE, FRIES

WILD MUSHROOM TART, POACHED PEAR, BLUE CHEESE, WALNUT



CHOCOLATE TART, RASPBERRY SORBET, HAZLENUT

CHERRY CHEESECAKE

